

# New Year's Day Grilled Cheese

## Gather the ingredients.

- 1 c cooked bacon
- 1/2 c sauteed red onions
- 2 c brebis frais (or other cheese)
- 6 slices of provolone
- 1 loaf sliced brioche bread
- butter & olive oil



## Prepare the bread.

- place 2 slices of bread on a baking tray
- place a slice of provolone on one piece of bread and top with some bacon
- place brebis frais on the other slice of bread and top with some red onion
- repeat for as many sandwiches as needed placing back on the tray
- heat a large pan on the stove - turn oven to 350F

## Make the grilled cheese.

- melt butter with olive oil in pan over medium heat
- when bubbly, add bread slices, toppings facing up
- don't disturb while the bread is browning in the fat
- remove when edges are brown, place on the tray, toast remaining bread
- when all are toasted, put in oven briefly, remove, press the 2 sides of your grilled cheese together and enjoy.